Use & Care Guide
Guía de uso y cuidada
English / Español

Model/Modelos: 790.9506*

Kenmore Elite®

Electric Range

Estufa eléctrica

* = color number, numéro de color

P/N 807191001 Rev A

Sears Brands Management Corporation
Hoffman Estates, IL 60179 U.S.A.
www.kenmore.com
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Kenmore Elite Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material and workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair.

For five years from the date of purchase, if the cooktop glass fails due to thermal shock or the cooktop elements are defective, call 1-800-4-MY-HOME® to arrange for free repair. After the first year from purchase date, you must pay the labor cost of part installation.

This warranty applies for only 90 days from the date of purchase if this appliance is ever used for other than private family purposes.

This warranty covers only defects in material and workmanship. Sears will NOT pay for:

1. Cracks in a ceramic glass cooktop that are not a result of thermal shock.
2. Stains and scratches on a ceramic glass cooktop resulting from failure to maintain it properly according to all instructions supplied with the product.
3. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
4. A service technician to instruct the user in correct product installation, operation or maintenance.
5. A service technician to clean or maintain this product.
6. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
7. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
8. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
9. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties,

including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applies only while this appliance is used in the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears Brands Management Corporation, Hoffman Estates, IL 60179

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IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

This manual contains important safety symbols and instructions. Pay attention to these symbols and follow all instructions given.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the hazard type.

DEFINITIONS

⚠ This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety message that follow this symbol to avoid possible injury or death.

⚠ WARNING - Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

⚠ CAUTION - Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

⚠ WARNING Storage In or On Appliance—Flammable materials should not be stored in an oven. This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the oven.

⚠ WARNING Do Not Leave Children Alone - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.

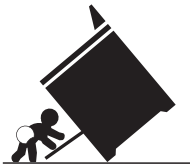
⚠ WARNING When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot

⚠ WARNING Do not soak removable heating element. Make sure reflector pans and drip pans are in place. Do not use aluminum foil to line drip bowls. Improper installation could cause a fire hazard.

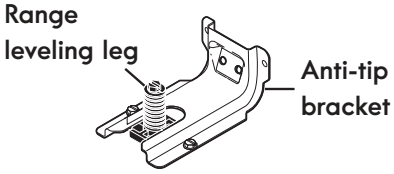
⚠ WARNING Stepping, leaning, or sitting on the door or drawers of an oven can result in serious injuries and also cause damage to the appliance. Do not allow children to climb or play around the oven. The weight of a child on an open over door may cause the oven to tip, resulting in serious burns or other injury.

⚠ WARNING Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials, such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard

⚠ WARNING **Tip Over Hazard**



- **A child or adult can tip the range and be killed.**
- **Verify the anti-tip device has been installed to floor or wall.**
- **Ensure the anti-tip device is re-engaged to floor or wall when the range is moved.**
- **Do not operate the range without the anti-tip device in place and engaged.**
- **Failure to follow these instructions can result in death or serious burns to children and adults.**



To check if the anti-tip bracket is installed properly, use both arms and grasp the rear edge of the range back. Carefully attempt to title range forward. When properly installaed, the range should not tilt forward.

Refer to the anti-tip bracket installation instructions supplied with your range for proper installation.

⚠ CAUTION Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.

⚠ CAUTION Do not store items of interest to children in cabinets above a range or on the backguard of a range- children climbing on the range to reach items could be seriously injured.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

⚠ CAUTION Do not use water or flour on grease fires. Cover the fire with a pan lid, use baking soda, or use a dry chemical or foam type extinguisher.

⚠ CAUTION Wear proper apparel when cooking. Loose-fitting or hanging garments should never be worn while using this appliance. Do not let clothing or other flammable materials come into contact with hot surfaces.

⚠ CAUTION Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam.Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.

⚠ WARNING The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances known to cause cancer, birth defects, or other reproductive harms, and it requires businesses to warn customers of potential exposures to such substances.

⚠ WARNING Read and follow all the warnings, cautions and important notes regarding the instructions and precautions for unpacking, installing, and servicing your appliance:

Remove all tape and packaging before using the oven. Destroy the carton and plastic bags after unpacking the oven. Never allow children to play with packaging material.

⚠ CAUTION Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of ovens become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have sufficient time to cool. Other surfaces of the appliance may become hot enough cause burns such as the oven door, windows, and the oven vent.

- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily located near the appliance.
- Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements. In Canada, install in accordance with CSA Standard C22.1, Canadian Electrical code, Part 1, and local electrical code requirements. Install only per installation instructions provided in the literature package for this oven.
- User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the oven.
- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the oven at the circuit breaker or fuse box in case of an emergency.
- Never modify or alter the construction of an oven by removing the leveling legs, panels, wire covers, anti-tip brackets/ screws, or any other part of the oven.
- Remove the oven door from any unused oven if it is to be stored or discarded.
- Do not attempt to operate the oven during a power failure. If the power fails, always turn off the oven. If the oven is not turned off and the power resumes, the oven will begin to operate again. Once the power resumes, reset the clock and oven function.
- Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- Know which knob or keypad controls each surface heating area. Place cookware with food on the cooking area before turning it on. Turn the cooking area off before removing the cookware.
- Use proper pan size. This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms that match the surface unit heating element. The use of undersized cookware may expose a portion of the heating element to direct contact and may result in the ignition of clothing or other items. Using the proper cookware on the cooking zone will improve efficiency.
- To reduce the risk of burns, ignition of flammable materials, and spills due to unintentional contact with the utensil, the utensil handles should be turned inward and not extend over other cooking areas.
- Never leave surface elements unattended. Boil-overs may cause smoking and greasy spills may ignite. A pan that has boiled dry could be damaged and may damage the cooktop.
- Only certain types of glazed cookware, glass, ceramic, earthenware, or other types of glazed utensils are suitable for use on the cooktop. Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use.
- When you are flaming foods under a ventilating hood, turn on the fan.

IMPORTANT INSTRUCTIONS FOR CERAMIC GLASS COOKTOPS

- Do not cook on a broken cooktop. If the cooktop is broken, cleaning solutions and spills may penetrate the cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- Never use your appliance for warming or heating the room.
- Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the oven when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- Keep oven vent ducts clear. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can melt or ignite.
- Always handle oven racks when the oven is cool. Place oven racks in desired positions while the oven is cool. if a rack must be moved while the oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot heating elements in the oven. Remove all bakeware and utensils before moving the rack.
- Do not use a broiler pan without its insert. Do not cover the broiler insert with aluminum foil; exposed fat and grease could ignite.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

- Do not use aluminum foil or other protective liners to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock or fire.
- Do not cook food on the oven bottom. Always use proper bakeware and use the oven racks.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

⚠ CAUTION Before manually cleaning any part of the oven, be sure all controls are turned off and the oven is cool. Cleaning a hot oven can cause burns.

Clean the oven regularly to keep all parts free of grease that could catch fire. Do not allow grease to accumulate. Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.

Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter. Follow the manufacturer's instructions for cleaning hoods.

SELF-CLEANING OVENS

- Use the self-clean cycle to clean only the parts listed in this manual. Before using self-clean, remove the broiler pan, any food, utensils, and bakeware from the oven. Remove oven racks unless otherwise instructed.
- Do not use oven cleaners. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven.
- Do not clean the oven door gasket. The door gasket is essential for a good seal. Do not rub, damage, or move the gasket.
- Some birds are extremely sensitive to the fumes given off during the self-clean cycle of any oven. Move birds to another well-ventilated room.

GROUNDING INSTRUCTIONS

⚠ WARNING Do not use an adapter plug or an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.

For personal safety, this appliance must be properly grounded.

For models factory-equipped with a power cord:

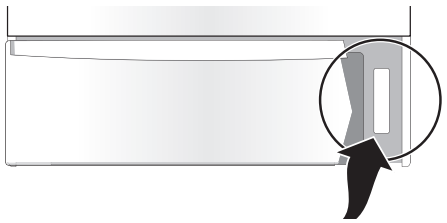
For maximum safety, the power cord must be plugged into an electrical outlet that is the correct voltage, is correctly polarized, and properly grounded in accordance with local codes.

For ovens to be wired into a junction box:

It is the personal responsibility of the consumer to have the appropriate outlet with the correct, properly grounded wall receptacle installed by a qualified electrician. See the installation instructions packaged with this appliance for complete installation and grounding instructions.

Serial Plate Location

To locate the serial plate open storage drawer (some models) or warmer drawer (some models). The serial plate is attached to the lower right oven frame.



Record the date of purchase, model and serial number of your product in the corresponding space below.

Model Number:_____

Serial Number:_____

Date of Purchase:_____

Save your sales receipt for future reference.

Save these instructions for future reference.

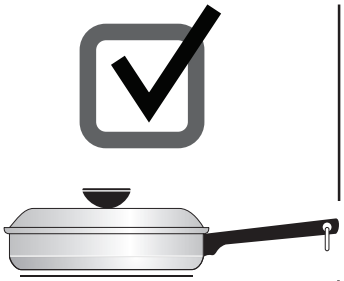
Before Setting Surface Controls

Using Proper Cookware

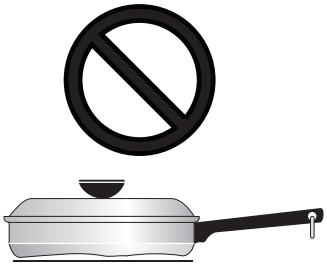
The size and type of cookware used will influence the radiant element power level setting needed for best cooking results.

Be sure to follow the recommendations for using proper cookware shown on this page.

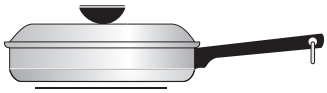
Figure 1: Check pan for flat bottom using ruler



- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element size.

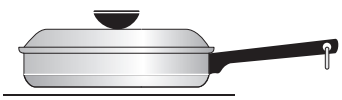


- Curved and warped pans.



- Cookware larger than cooking area marked on cooktop by more than one-half inch or 12mm.

- Heavy handle tilts pan.



- Pan is smaller than the heating area marked on cooktop.

Cookware Material Types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom.

- **Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining & pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- **Copper** - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (see Aluminum).
- **Stainless** - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.
- **Cast Iron** - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.
- **Porcelain-enamel on metal** - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic
- **Glass -** Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

Important note:

Do not place empty aluminum, glass or porcelain-enamel coated cookware on the ceramic cooktop! The melting point of cookware made with these materials may be reached quickly especially if left empty & they may bond to the ceramic cooktop. If the cookware melts it will damage the cooktop! Be sure to follow all the cookware manufacturer's suggestions when using any type of cookware on the ceramic cooktop.

About the ceramic glass cooktop

The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. Be sure to match the pan size with the diameter of the element outline on the cooktop and only flat-bottomed cookware should be used.The type and size of cookware, the number of surface elements in use and their settings are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become hot enough to cause burns.

About the radiant surface elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle. For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

⚠ CAUTION Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

⚠ CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

Do not allow aluminum foil, empty glass-porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop.

HOT SURFACE indicator lights

Your appliance is equipped with different types of surface indicator lights that will glow on the control panel — the **HOT SURFACE** indicator lights.

The **HOT SURFACE** indicator light will glow when any surface cooking element heats up and will remain on until the cooktop has cooled to a moderate level

Figure 2: Hot Surface indicators

Important notes:

- Radiant elements have a limiter that allows the radiant heating element to cycle on and off, even at the HI setting. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat.
- Be sure to read the detailed instructions for ceramic glass cooktop maintenance and cleaning in the Care & Cleaning and Before You Call sections of this Use & Care Guide.

Types of Cooktop Surface Elements

The ceramic glass cooktop has radiant surface elements located below the surface of the glass. The patterns on the ceramic glass will outline the size and type of element available.

The **single** radiant element or elements will have one round outline pattern shown on the cooktop. The **warmer zone** feature (on some models), located on the center rear area of the cooktop, uses one round outline and is designed to keep food warm only.

A **dual** (on some models) **radiant** element allows the user to set the smaller inner portion as a single element or both inner and outer portions may be set to heat together.

Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) website and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

Tips and procedures for canning foods:

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom.
- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning using a ceramic cooktop.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner. It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops. Start with hot tap water to bring water to boil more quickly.
- Use the highest heat seating when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Never place or straddle a cooking utensil over 2 different surface cooking areas at the same time. This will cause uneven heating results and may cause the ceramic cooktop to fracture.

Setting Surface Controls

Models with Ceramic Glass Cooktop

About the Ceramic Glass Cooktop

The ceramic cooktop has radiant surface elements located below the surface of the glass. The design of the ceramic cooktop outlines the area of the surface element underneath. Make sure the diameter of the pan matches the diameter of the element outline on the cooktop. Heat is transferred up through the surface of the cooktop to the cookware. Only flat-bottom cookware should be used. The type and size of cookware, the number of surface elements in use and their settings, are all factors that will affect the amount of heat that will spread to areas beyond the surface elements. The areas surrounding the elements may become hot enough to cause burns.

About the Radiant Surface Elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. To maintain the selected setting, the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle. For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

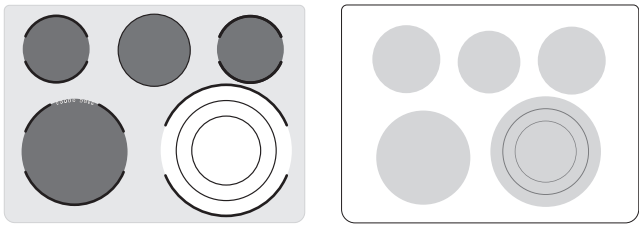


Figure 3: Single burners (rear) TURBO BOIL Flex (front left) and triple burner (front right)

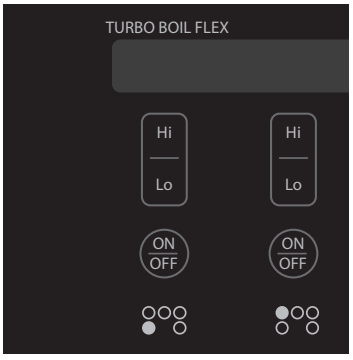


Figure 4: Radiant cooktop burner settings with TURBO BOIL Flex

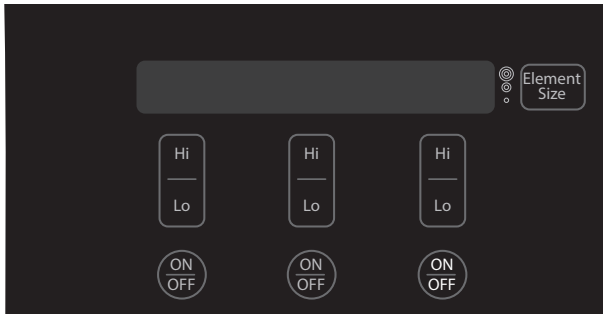


Figure 5:

Locations of the Radiant Surface Elements and Controls

Your range is equipped with radiant surface burners with different wattage ratings. The ability to heat food quicker and in larger volumes increases as the element wattage increases. The radiant surface elements are located on the cooktop as follows: (Figure 3)

- 2 smaller **6 inch** radiant elements located at the right and left rear position;

- a **dual 6 or 12 inch** radiant element located at the right front position;

- a **9 inch** radiant element located at the left front position.

Important note: (White glass cooktops only) Due to the high intensity of heat generated by the surface elements, the glass surface will turn light green when the element is first turned off. This phenomenon is normal and the glass will come back to its original white color after it has completely cooled down.

Important: Please read detailed instructions for ceramic glass cooktop cleaning in the General Care & Cleaning section and Before You Call checklist section of this Use and Care Guide.

Radiant elements have a limiter that allows the element to cycle on and off, even at the HI setting. This helps to prevent damage to the ceramic glass cooktop. Cycling at the HI setting is normal and can also occur if the cookware is too small for the radiant element or if the cookware bottom is not flat (Refer to page 10 for using correct cookware instructions with the cooktop).

Use the chart below to determine the correct setting for the kind of food you are preparing. The Simmer settings are used to simmer and keep larger quantities of foods warm such as stews and soups. The lower Simmer settings are ideal for delicate foods and melting chocolate or butter.

Operating Single Radiant Surface Elements

Suggested settings for single and dual (some models) radiant surface elements

Table 1: Suggested settings for various cooking needs

Settings	Type of Cooking
High (HI-9)	Start most foods, bring water to boil, pan broiling
Medium high (7-8)	Continue a rapid boil, fry, deep fat fry
Medium (5-6)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
Medium-low (2-4)	Keep foods cooking, poach, stew
Low (LO-1)	Keep warm, melt, simmer

⚠ CAUTION Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

⚠ CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

⚠ CAUTION Do not allow aluminum foil, empty glass-porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop

To operate the single radiant element:

1. Place correctly sized cookware on single radiant surface element.
2. Press the **ON-OFF** key and adjust temperatures from Lo to HI.
3. When cooking is complete, turn the radiant surface element off before removing the cookware.

Important notes:

- For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.
- Refer to the suggested radiant surface element settings for suggested power level settings (Table 1). A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

Figure 6: 6, 9, or 12 inch expandable element

Figure 7:

The element size of some burners can be set after ON-OFF is pressed, and the **Element Size** indicator light comes on. By pressing the **Element Size** key the size of the element heating surface can be expanded or reduced by toggling the key.

⚠ CAUTION Radiant surface elements may appear to have cooled after they have been turned off. The glass surface may still be hot and burns may occur if the glass surface is touched before it has cooled sufficiently. Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

⚠ CAUTION Do not allow aluminum foil, empty glass/ porcelain cookware or ANY material that can melt to make contact with the ceramic cooktop. If these items melt on the cooktop they may damage the ceramic cooktop.

Important notes:

- Start most cooking operations on a higher setting and then turn to a lower setting to finish cooking.
- Radiant elements have a limiter that allows the radiant heating element to cycle on and off, even at the HI setting. This helps prevent damage to the ceramic smoothtop. Cycling at the HI setting is normal and will occur more often if the cookware is too small for the radiant element or if the cookware bottom is not flat.
- A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

Using Turbo Boil™ Flex Element

The Turbo Boil™ (Flex) feature uses a higher wattage surface radiant element which can bring food items to boil much quicker. (Figure 8) The left front radiant element will be clearly marked if this feature is available on your range. If equipped with the Turbo Boil™ (Flex) feature, place the cookware on the left front surface element and follow the instructions "See “Operating Single Radiant Surface Elements”" in this section.

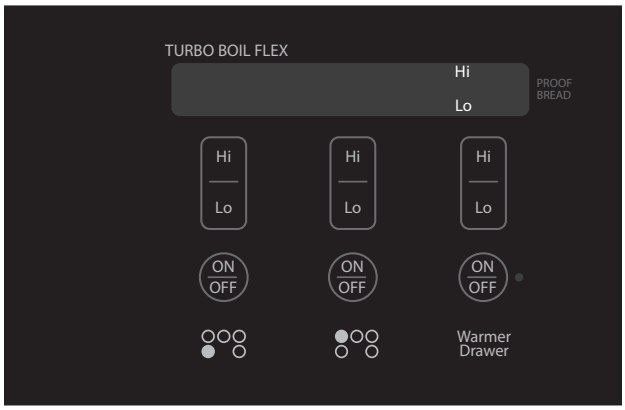


Figure 8: Turbo Boil Flex element control

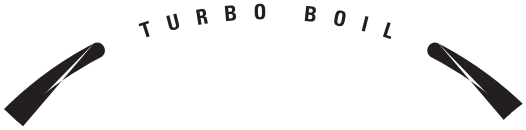


Figure 9: TURBO BOIL Flex element

Cooktop Lockout

Use the Cooktop Lockout to lock all surface elements from being accidentally turned ON (including Warmer Zone). This feature will only lockout the cooktop features.

To turn the Cooktop Lockout feature ON:

1. Be sure all surface element controls are OFF.
2. Press and hold **Cooktop Lockout** key until acceptance tone sounds (about 3 seconds).

When the cooktop is locked, the cooktop locked indicator icon will appear in the oven control display window (Figure 10).

Figure 10: Display showing cooktop locked

If a triple beep sounds (entry error tone) instead, check and be sure all surface elements are turned OFF before activating the Cooktop Lockout feature.

To turn the Cooktop Lockout feature OFF:

Press and hold Cooktop Lockout keypad until acceptance tone sounds (about 3 seconds). The cooktop locked indicator light will turn OFF and the cooktop may be used for normal cooking operations.

Important note:

- If Cooktop Lockout is active and a power failure occurs, when power is restored the cooktop will remember the setting and remain locked.
- Starting a Self Clean cycle will automatically turn ON the Cooktop Lockout feature. The cooktop will remain locked until the Self Clean cycle is finished and the oven door has unlocked.

Before Setting Oven Controls

Oven vent location

The oven vent is located under the left side of the control panel. When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. **Do not block oven vent:**

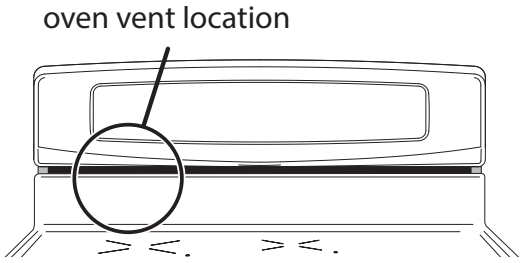


Figure 11: Oven vent in rear of range top

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking, the oven interior and exterior, oven racks and cooktop will become very hot which can cause burns.

⚠ CAUTION Protective Liners — DO NOT USE ALUMINUM FOIL to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire

Air circulation in the oven

For best baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. Hot air must be able to circulate around the cookware in the oven for even heat to reach around the food.

Types of oven racks

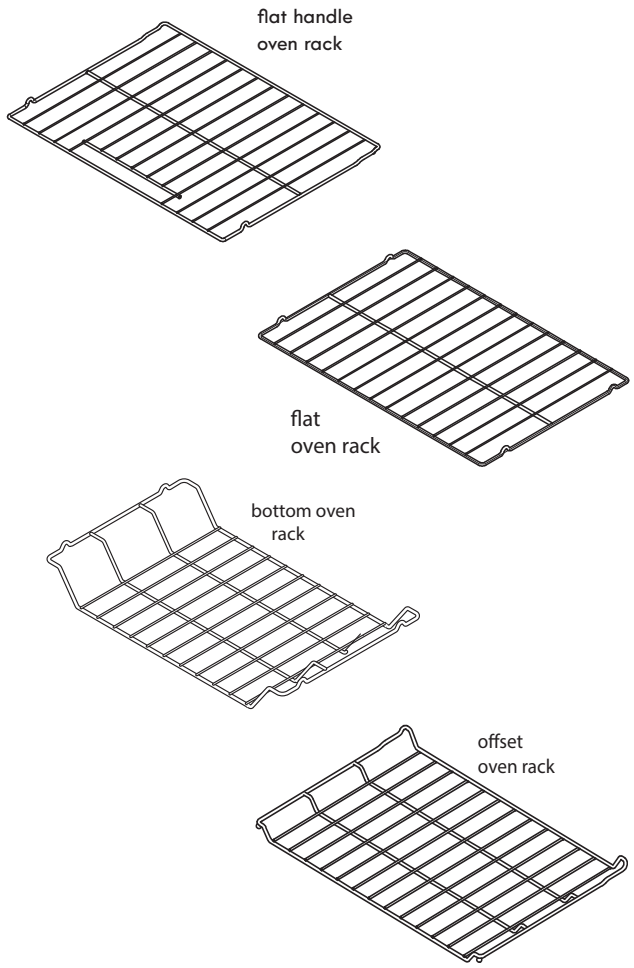


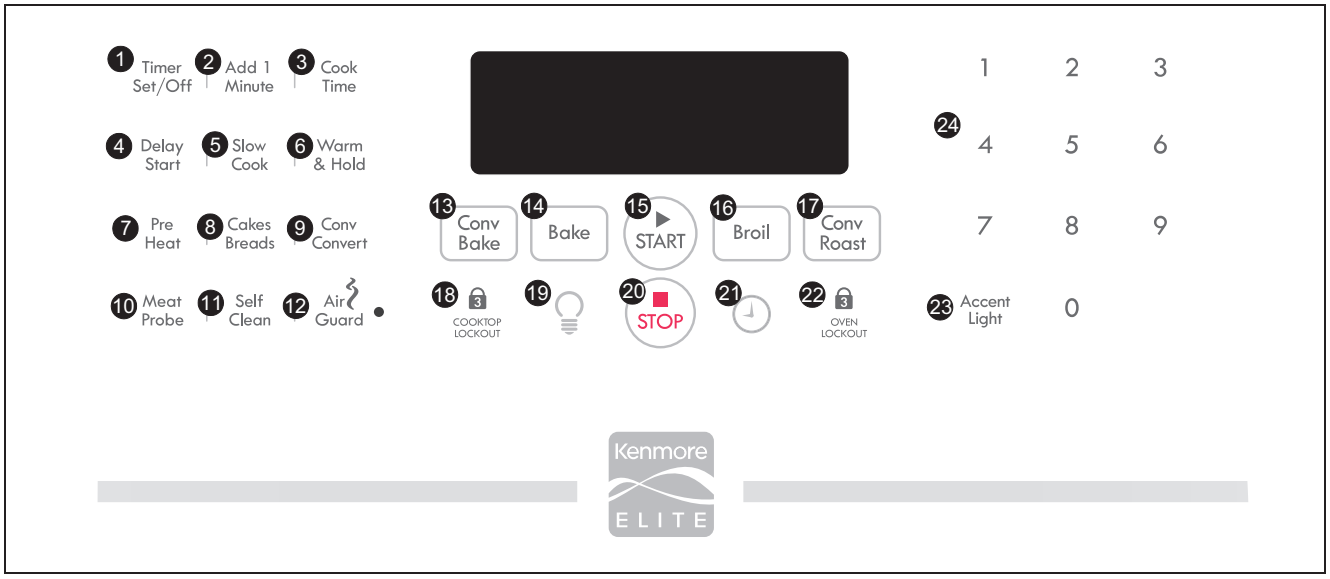
Figure 12: Variety of racks and their uses

The flat oven rack (some models) or flat handle oven rack (some models) may be used for most cooking needs.

The offset oven rack (on some models) is designed to place the base of the rack about 1/2 of a rack position lower than flat oven racks. This design allows several additional positions between the flat rack positions.

To maximize oven cooking space place the **bottom oven rack** (on some models) in the lowest rack position for roasting large cuts of meat.

Setting Oven Controls



1. **Timer Set/Off** - Use to set and cancel timer.
2. **Add 1 Minute** - Adds one minute of time to an active timer.
3. **Cook Time** - Use to set specific amount of time for cooking.
4. **Delay Start -** Use to set a delay cooking feature or delay self clean.
5. **Slow Cook** - Use for long cook times at lower temperatures.
6. **Warm & Hold** - Keeps cooked food warm for up to 3 hours.
7. **Pre Heat -** Use to heat oven before cooking.
8. **Cakes Breads** - Use for baking breads and pastries.
9. **Conv Convert** - Use to convert regular bake temperature to a convection recipe temperature.
10. **Meat Probe** - Use to set for cooking with probe feature.
11. **Self Clean** - Use to select the self clean function.
12. **Air Guard** - Use to reduce cooking odors.
13. **Conv Bake -** Use to cook with convection feature.
14. **Bake** - Use to select normal baking function.
15. **START** - Use for starting all cooking functions.
16. **Broil** - Use to select broiling function.
17. **Conv Roast -** Use for roasting hams, turkey, roasts.
18. **Cooktop Lockout -** Locks out cooktop controls.
19. **Oven Light -** Use to turn oven light ON and OFF
20. **STOP -** Stops all cooking functions.
21. **Set Clock** - Use with numeric keys to set the time of day.
22. **Oven Lockout** - Use to lock oven door and control panel.
23. **Accent Light** - Use to set Accent Light feature.
24. **Numeric Keypad** - Use to set time and temperatures.

Minimum and Maximum Control Settings

All of the features listed have minimum and maximum time and temperature settings that may be entered into the control. An entry error tone (three short beeps) will sound if the entry is determined to be an invalid selection.

Table 2: Minimum and maximum control settings

Feature	Min. Temp or Time	Max. Temp or Time
Bake	170°F (77°C)	550°F (288°C)
Broil	400°F (205°C)	550°F (288°C)
Timer	1 minute	11 hrs. 59 mins.
Self Clean	2 Hours	4 Hours
Warm & Hold	170°F (77°C)	3 Hours
Cook Time	1 Minute	11:59
Delay Time 12 Hr.	1:00	12:59
Delay Time 24 Hr.	0:00	23:59
Convec Bake	170°F (77°C)	550°F (288°C)
Convec Roast	170°F (77°C)	550°F (288°C)
Clock 12 Hr.	1:00	12:59
Clock 24 Hr.	0:00	23:59
Slow Cook	LO 225°F (108°C)	HI 275°F (134°C)

Setting The Clock

When the appliance is first powered up, **12:00** will flash in the display (Figure 13). The time of day must first be set before operating the oven.

Figure 13: 12:00 in display before setting clock

To set clock to 1:30:

1. Press **Set Clock**.
2. Enter **1 3 0** using numeric keypad.
3. Press START.

Important note:

The clock cannot be changed when a Cook Time, Self Clean, Delay Start or cooking feature is active.

Operating Oven Lights

The interior oven lights will automatically turn on when the oven door is opened.

Press to turn the interior oven lights on and off whenever the oven door is closed.

The interior oven lights are located on the rear wall of the oven interior and are covered with a glass shield. The glass shield protects the bulb from high temperatures and should always be in place whenever the oven is in use.

To replace the interior oven light, see "Replacing the Oven Light" on page 36.

Setting Timer

The minute timer allows you to track your cooking times without interfering with the cooking process. The timer may be set from a minimum time of 1 minute to a maximum of 11 hours and 59 minutes.

To set timer for 5 minutes:

1. Press **Timer SET/OFF**.
2. Enter **5** using numeric keypad.
3. Press START to start timer. When set time ends, **END** will show in the display and the control will sound a beep three times every 30 seconds until Timer Set-Off key is pressed.

To cancel the timer when active press **Timer Set-Off** again.

Important note:

- The timer does not start or stop the cooking process. It serves as an extra minute timer that will beep when the set time has run out. The timer may be used alone or while using any of the other oven functions.
- When timer is set for more than 1 hour it will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display counts down in minutes and seconds. With less than 1 minute remaining, only seconds will display.
- If the timer is active during a cooking process, the timer will show in the display. To view the status of any other active oven function, press the key of the cooking function once and it will appear in the display for a few seconds.

Setting 12 hour or 24 hour display mode

The clock display mode allows you to select 12 hr or 24 hr modes. The factory pre-set clock display mode is 12 hours.

To set 12 hr or 24 hr display mode:

1. Press and hold **Set Clock** for 6 seconds.
2. Press **Self Clean** to toggle between **12 Hr day** or **24 Hr day** display modes. (Figure 14)
3. Press START to accept choice.

Figure 14: 12 Hr dAy and 24 Hr dAy settings

Changing Between Continuous Bake Setting or 12 Hour Energy Saving

The oven control has a factory preset built-in 12 Hour Energy Saving feature that will turn off the oven if the oven is left on for more than 12 hours. The control may be programmed to override this feature to bake continuously.

To change between continuous bake or 12 Hour Energy Saving feature:

1. Press and hold **Timer Set-Off** for 6 seconds
2. Press **Self Clean** to toggle between **12 Hour OFF** or **Stay On** (Figure 15) feature.
3. Press START to accept choice

Figure 15: 12 hr energy saving (L) and continuous setting (R)

Changing Oven Temperature Display

The oven control is preset for temperatures in °F (Fahrenheit) when shipped from the factory. The control can be changed to display either Fahrenheit or Celsius.

To change the display to F (Fahrenheit) or C (Celsius):

1. Press and hold **Broil** for 6 seconds.
2. Once **F (or C)** appears in the display, press **Self Clean** to toggle between Fahrenheit and Celsius temperature display modes.
3. Press START to accept choice.

Important note:

The oven temperature display cannot be changed during the cooking process or if a Delay Start has been set or Self Clean is active.

Figure 16: Display showing Fahrenheit and Celsius

Setting Silent or Audible Control mode

Silent mode allows the oven control to operate without audible tones. The control may be programmed for silent operation and later reset to operate with all the normal audible tones.

To set for silent or audible mode:

1. Press and hold **Delay Start** for 6 seconds.
2. Press **Self Clean** to toggle between **bEEP On** or **bEEP OFF**.
3. Press START to accept choice.

Figure 17: Display showing audible and silent operation

Setting Oven Controls Lockout

The control may be programmed to lock the oven door and lock the oven control keys.

To activate the oven lockout features:

1. Be sure oven door is completely closed.
2. Press and hold **Oven Lockout** for 3 seconds. **door Loc** will appear in the display. (Figure 18)The motor driven door latch mechanism will begin locking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely lock. Once door is locked, **Loc** will appear in the display.

Figure 18: Display showing door locking and in locked position

To cancel the oven lockout feature:

1. Press and hold **Oven Lockout** for 3 seconds. The motor door latch will begin unlocking the oven door automatically. Do not open the oven door. Allow about 15 seconds for the oven door to completely unlock.
2. When the **Loc** message no longer displays, the oven door may be opened and the oven control keypad will be available for use.

Important note:

- To avoid damage to the oven door latching mechanism, do not attempt to open or close the oven door whenever the **door Loc** message is displayed.
- If a control key is pressed when oven lockout is active, the control will triple beep indicating the key action is not available when the oven lockout feature is active.

Add 1 Minute

Use **Add 1 Minute** to set additional minutes to the timer. Each press of the key will add 1 minute. If **Add 1 Minute** is pressed when the timer is not active, the timer will activate and begin counting down from 1 minute.

To add 2 minutes to the timer:

Press **Add 1 Minute** twice.

Setting Cook Time

Use **Cook Time** to program the oven control to automatically turn the oven function off after a desired length of time.

To program oven to bake with oven default temperature of 350°F and to shut-off after 30 minutes:

1. Press **Cook Time**.
2. Enter **3 0** using numeric keypad.
3. Press START to accept.
4. Press **Bake**.
5. Press START.

When the programmed cook time ends:

End will appear in the display window and the oven will shut-off automatically. (Figure 19) The oven control will beep 3 times every 30 seconds as a reminder until STOP is pressed.

Figure 19: Display showing cooking has ended

Important note:

- The Cook Time feature may be set with Bake, Conv Bake, Conv Roast, Slow Cook and Preheat. Cook Time will not operate with the Broil function.
- The maximum Cook Time setting is 11 hours and 59 minutes unless oven is set for continuous cooking.
- To check the time remaining during a timed cooking function, press the Cook Time key once and the time remaining will appear in the display momentarily.

Setting Preheat

For best baking performance use the Preheat feature. The Preheat feature will bring the oven up to the set cooking temperature. A reminder tone will sound indicating when the set temperature is reached and to place the food in the oven.

When the oven is finished preheating the preheat feature will perform like the Bake feature and continue to maintain the oven set temperature until cancelled.

Preheat may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, oven exterior, oven racks and cooktop will become very hot which can cause burns.

To set Preheat with default oven temperature of 350°F:

1. Press **PreHeat.**
2. Press START.

To cancel preheating at anytime press STOP

Figure 20: Oven in preheat mode for baking

1. Press **PreHeat**.
2. Press **4 5 0** using numeric keypad.
3. Press START.

To cancel preheating at any time press STOP.

Important note:

- When setting Bake or any cooking feature that preheats the oven (except Broil), the Convection fan will turn on and stay on until the oven reaches set temperature.
- Preheating is not necessary when roasting or cooking casseroles.

Setting Bake

Use the bake feature whenever the recipe calls for baking using normal temperatures. A reminder tone will sound indicating when the set bake temperature is reached and to place the food in the oven.

Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

To set Bake for oven temperature of 425°F:

1. Press **Bake**.
2. Enter **4 2 5** using numeric keypad.
3. Press START.

To cancel Bake at any time press STOP.

Radiant bake rack positions

- Fully preheat the oven before baking items like cookies, biscuits and breads.
- When using any single rack, position the rack so that the food is in the center of the oven.
- For best results when baking cakes using 2 oven racks, place racks in positions 2 and 5.
- When baking using 2 oven racks, position bakeware as shown in Figure 21. Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or overbrowning of foods. It may be necessary to reduce the oven temperature or cook time to prevent overbrowning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.
- For batter and dough-based baked goods such as cakes, pastries, and breads, use the regular bake function for best results.

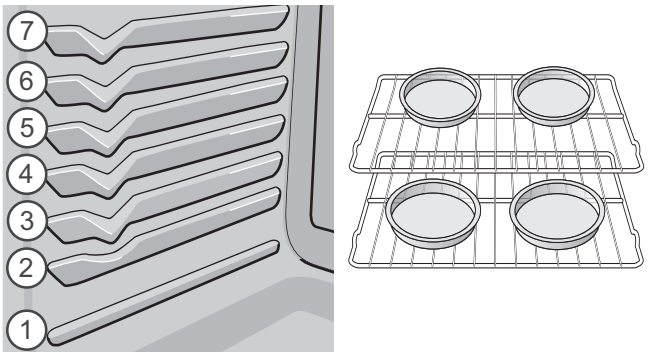


Figure 21: Rack positions and pan spacing recommendations

Setting Conv Bake

To set Conv Bake with a default oven set temperature of 350°F:

1. Press **Conv Bake**.
2. Press START.

To cancel Conv Bake at any time press STOP.

The convection function uses a fan to circulate the oven's heat uniformly and continuously around the oven (Figure 22). This improved heat distribution allows for fast, even cooking and browning results. It also gives better baking results when using two oven racks at the same time.

Because most food items will cook faster and more evenly with the convection feature, it is advisable to reduce recipe's recommended temperature by 25° for best results. Follow the recipe's instructions using the minimum recommended cook time.

Conv Bake may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

Convection bake rack positions:

- Fully preheat the oven before baking items like cookies, biscuits and breads.
- When using any single rack, position the rack so that the food is in the center of the oven.
- For best results when baking cakes using 2 oven racks, place racks in positions 2 and 5.
- When baking using 2 oven racks, position bakeware as shown in Fig. 23, on page 18. Allow at least 2 inches (5 cm) of space between bakeware for proper air circulation.
- Cookies and biscuits should be baked on pans with no sides or very low side to allow heated air to circulate around the food

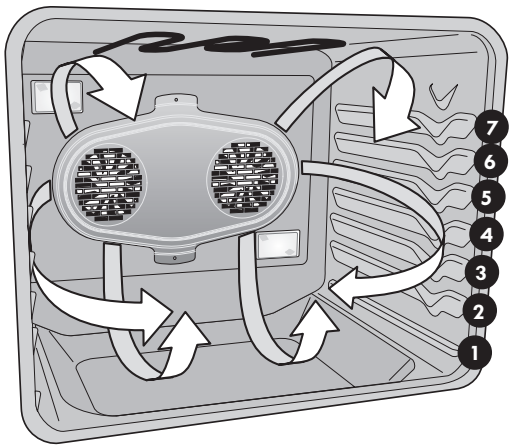


Figure 22: Air circulation in the convection function

Benefits of the convection bake feature:

- Foods may cook up to 25% faster, saving time and energy.
- Multiple rack baking.
- No special pans or bakeware needed.

Note:

- The convection fan will begin rotating once Conv Bake, Conv Roast or Conv Convert has been activated.
- If the oven door is opened when the convection function is active, the convection fan will stop rotating until the oven door is closed.
- When using Conv Bake, cook time reductions may vary depending on the amount and type of food being cooked.
- Dark or dull pans absorb more heat than shiny bakeware resulting in dark or over browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over browning of some foods. Dark pans are recommended for pies. Shiny pans are recommended for cakes, cookies and muffins.

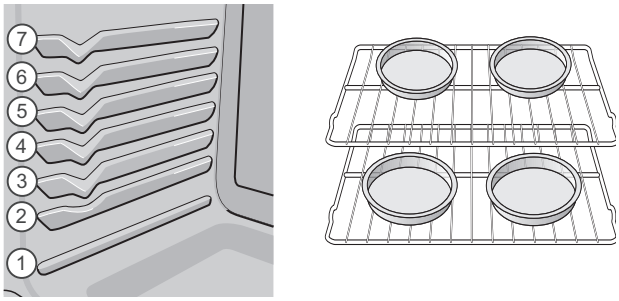


Figure 23: Convection rack positions and pan spacing

Setting Conv Convert

Pressing the **Conv Convert** key automatically converts the cooking temperature entered for any standard baking recipe to the lower temperature required for convection baking.

When Conv Convert is used with a timed Conv Bake setting of 20 minutes or more, the Conv Convert function will display a **CF** message (Figure 24) as a reminder to check food when the bake time is 75% complete. At this time the oven control will sound 1 long beep at regular intervals until the set cook time has finished.

Figure 24: Check Food reminder shown in display.

To add Conv Convert to Conv Bake function using default oven set temperature of 350°F:

1. Press **Conv Bake**.
2. Press **Conv Convert**.

To cancel Conv Convert at any time press STOP.

To program oven for Conv Convert with recipe temperature of 425°F and to shut-off after 30 minutes:

1. Press **Conv Bake**.
2. Enter **4 2 5** using numeric keypad.
3. Press START to accept.
4. Press **Cook Time**.
5. Enter **3 0** using numeric keypads.
6. Press START to accept.
7. Press **Conv Convert**. Set bake temperature will convert to a lower temperature and begin baking process.

To cancel Conv Convert at any time press STOP.

Important note:

- Conv Convert may only be used with the Conv Bake function and with a minimum of 20 minutes cook time.
- When using Conv Convert feature Cook Time reductions may vary depending on the oven set temperature.
- The convection fan will begin rotating once Conv Bake, Conv Roast or Conv Convert has been activated.
- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.

Setting Broil

Use the broil function to cook meats that require direct exposure to radiant heat for optimum browning results. The Broil feature is factory preset to broil at 550°F. The Broil function temperature may be set at any temperature between 400°F (205°C) and 550°F (288°C).

The suggested broil settings table (Table 3) are recommendations only. Depending on cooking preferences you can increase or decrease cooking times or move food to a different rack position. If the food you are broiling is not listed in the table, follow the instructions provided in your cookbook and watch the item closely.

⚠ WARNING Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive.

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking, the oven interior, exterior, oven racks and oven will become very hot which can cause burns.

Important note:

- Always arrange oven racks when oven is cool.
- For best results when broiling, use quality broil pan along with a broil pan insert. A broil pan is designed to drain the fat from food, helping to reduce smoking and avoid splatter.
- When broiling, always pull the oven rack out to the stop position before turning or removing food.

To set Broil with the default broil oven temperature of 550°F:

1. Arrange the oven racks when cool. For optimum browning results, preheat oven for 2 minutes before adding food.
2. Position bakeware in oven to the preferred rack position. (Figure 25).
3. Press **Broil**.
4. Press START.
5. Broil on one side until food is browned; turn an broil other side until done to your satisfaction.
6. When finished broiling press STOP.
7. To cancel Broil at any time press STOP.

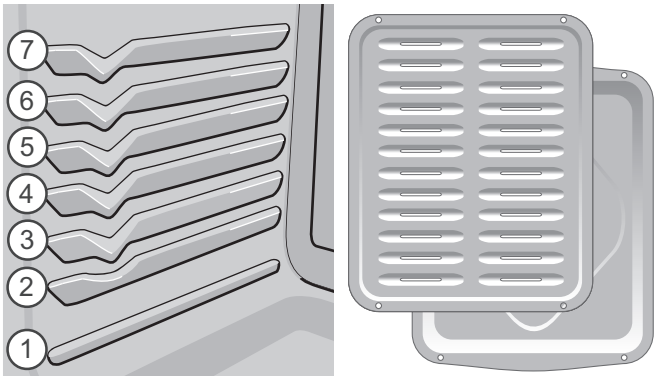


Figure 25: Broil rack positions and broil pan with insert

- Note: A broiler pan and insert are not supplied with this appliance. To purchase them, call Sears at 1-800-4-MY-HOME (1-800-469-4663) and order broiler pan kit 5304442087.

Table 3: Suggested Broil Settings

Food	Rack Position	Setting	Cook Time in minutes 1st side	2nd side	Preparation
Steak 1" thick	6th or 7th	550°F	6	4	Medium
Steak 1" thick	5th or 6th	550°F	7	5	Medium-well
Steak 1" thick	5th or 6th	550°F	8	7	Well
Pork chops 3/4" thick	5th	550°F	8	6	Well
Chicken (bone in)	4th	450°F	20	10	Well
Chicken (boneless)	4th	450°F	8	6	Well
Fish	6th	550°F	- as directed -		Well
Shrimp	5th	550°F	- as directed -		Well
Hamburger 1" thick	6th*	550°F	9	7	Medium
Hamburger 1" thick	5th	550°F	10	8	Well

Cakes and Breads

The Cakes Breads functions are designed to give optimum baking performance for Cakes or Breads. These functions work well for baking cakes, brownies, pies (fresh or frozen), baked custards, cheesecakes, breads, rolls, biscuits, muffins and corn-bread.

The Cakes function provides a preheat with a gentle cycling of heat giving cakes more volume and allowing delicate foods to cook more evenly.

The Breads function adds a special preheat feature to the bake cycle that thoroughly heats the oven from top to bottom to give more evenly browned foods.

To set the Cakes or Breads features with a default temperature of 350°F:

1. Arrange interior oven racks when cool. Preheat oven as desired and place food in oven.
2. For Cakes, press the **Cakes Breads** until **CAKES** appears in the oven control display.

For Breads, press the **Cakes Breads** until **BREADS** appears in the oven control display

3. Press START.

Figure 26: Oven set for Cake baking

Figure 27: Oven set for Bread baking

Important note:

- Dark or dull pans and glass absorb more heat than shiny bakeware resulting in dark, over browned, or under cooked foods. To prevent this it may be necessary to reduce the oven temperature or cook time of some foods.
- Do not open the oven door too often. Opening the door will reduce the temperature in the oven.
- Breads will have better results baking on a single oven rack.
- Layer cakes will have best results using the Cakes function.

Baking layer cakes with 1 or 2 oven racks

For best results when baking cakes or cookies using 2 oven racks, place cookware on rack in positions 3 and 5 (6 if using the offset oven rack). For best results when baking cakes or cookies using a single oven rack, place offset oven rack in positions 3 or 4.

Proof Bread (Warmer Drawer)

The warmer drawer has a Proof Bread feature that may be used to prepare bread dough. The recommended length of time to keep fresh or thawed bread dough in the warmer drawer is about 45-60 minutes. Times may vary depending on the dough. Be sure however to follow the recipe's recommended times.

Since the bread dough will nearly double in volume be sure to place the prepared dough in a large bowl. Arrange the warmer drawer rack in the downward position (Figure 28) and place the bowl with dough on the warmer drawer rack.

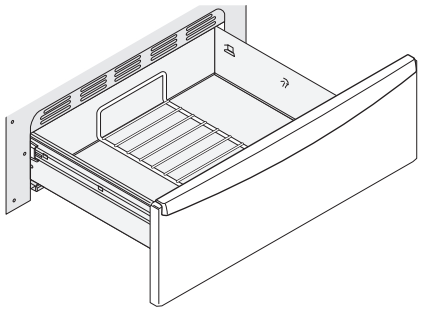


Figure 28: Warmer drawer rack down for proofing bread

To set Proof Bread using warmer drawer:

1. Arrange the warmer drawer rack in warmer drawer and place bread dough in a large bowl on warmer drawer rack. Close warmer drawer.
2. Press **ON-OFF** to turn ON warmer drawer.
3. Press **Lo** once set warmer drawer to Lo power setting.
4. Press **Lo** again to activate Proof Bread feature. The Proof Bread indicator light will glow when the Proof Bread feature is active (Figure 29).
5. When the bread dough is ready, press **ON-OFF** to turn the warmer drawer off and remove bread dough from warmer drawer.

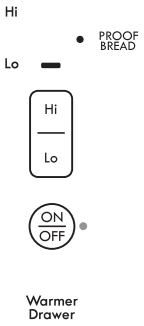


Figure 29: Bread Proof indicator light

Setting Conv Roast

The Conv Roast function combines a cook cycle with the convection fan to roast meats and poultry. Meats cooked using the Conv Roast function will be juicier and poultry will be crisp on the outside while staying tender and moist on the inside.

Conv Roast may be set for any oven temperature between 170°F (77°C) to 550°F (288°C).

Suggestions for Conv Roast:

- Preheating is not necessary when roasting foods using Conv Roast. Since Conv Roast cooks food faster, reduce the cook time by 25% from the recommended cook time of your recipe. If necessary, increase cooking time until the desired doneness is obtained.
- The broiler pan will catch grease drippings, and the grid will help prevent splatters. The roasting rack will hold the meat. Use the offset rack on rack position 1.
- Do not cover foods when dry roasting as this will prevent the meat from browning properly.

To set Conv Roast with a default oven set temperature of 350°F:

1. Press Conv Roast.
2. Press START.

To cancel Conv Roast at any time press STOP.

Important note:

- The convection fan will begin rotating once Conv Bake, Conv Roast or Conv Convert has been activated.
- If the oven door is opened when any convection function is active, the convection fan will stop rotating until the oven door is closed.
- It is not recommended to roast chicken on a roasting rack. Use a deep pan instead and roast on rack position 1.

Setting Slow Cook

The Slow Cook feature cooks foods more slowly and at lower oven temperatures for longer periods of time. Slow Cook is ideal for roasting beef, pork and poultry. Slow cooking meats may result in the exterior of meats becoming dark but will not burn the outside as it seals in the meat's juices.

Two Slow Cook settings are available, high (Hi) or low (Lo). The high setting is best for cooking foods between 4 and 5 hours. The low setting is best for cooking foods up to 9 hours or longer.

⚠ WARNING Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

Some tips for best results when using Slow Cook:

- Completely thaw all frozen foods before cooking.
- When using a single oven rack, place in oven rack position 2 or 3. Position racks to accommodate the size of various bakeware when cooking multiple food items.
- Do not open the oven door often or leave the door open when checking foods. If the oven heat escapes often, the Slow Cook time may need to be extended.
- Cover to keep foods moist or use a loose or vented type cover to allow foods to turn crisp or brown.
- Roasts may be left uncovered so browning can occur. Cook times will vary depending on the weight, fat content, bone, and the shape of the roast. Preheating the oven will not be necessary when using the Slow Cook feature.
- Add any cream or cheese sauces during the last hour of cooking.

Important note:

- Slow Cook may be used with additional settings of Cook Time and Delay Start.
- The maximum cook time for Slow Cook function is 11 hours and 59 minutes unless the control has been changed to the continuous bake mode.

To set Slow Cook:

1. Position bakeware in oven and close oven door.
2. Press **Slow Cook**. **HI** will appear in the display indicating the default temperature setting is for high.
3. If a low setting is needed, press **Slow Cook** again to select the low setting.
4. Press START to activate Slow Cook.

To cancel Slow Cook at any time press STOP.

Meat Probe

When cooking meat such as roasts, hams or poultry, use the meat probe function to check the internal temperature without any guesswork. For some foods, especially poultry and roasts, testing the internal temperature is the best method to insure properly cooked meats.

Important note:

- Use ONLY the meat probe supplied with appliance. Using any other probe or device may result in damage to appliance and the meat probe receptacle.
- Never leave or store meat probe inside oven.
- Handle the meat probe carefully when inserting and removing from food or probe receptacle. Do not use tongs to pull on meat probe cable when inserting or removing from food or receptacle.
- Defrost food completely before inserting meat probe to avoid damaging probe.
- To avoid possibility of burns, after cooking carefully unplug meat probe using a pot holder to protect hands.

Proper meat probe placement:

Always insert meat probe so that the probe tip rests in the center of the thickest part of meat. Do not allow meat probe to touch bone, fat, gristle or cookware.

For bone-in ham or lamb, insert meat probe into the center of lowest large muscle or joint. For dishes such as meat loaf or casseroles, insert meat probe into center of food. When cooking fish, insert meat probe just above the gill.

For whole poultry or turkey, insert meat probe into the thickest part of inner thigh, below the leg (Figure 30).

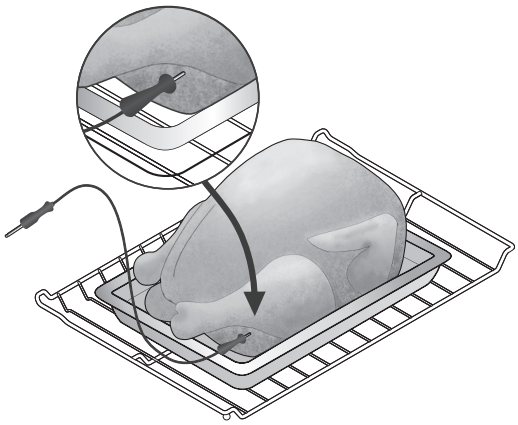


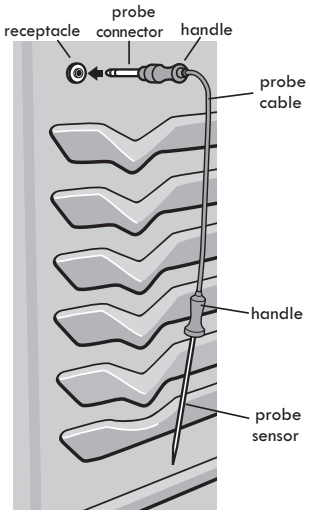
Figure 30: Probe into thickest part of thigh

Meat Probe

Important note:

Changing how the oven reacts after reaching the target temperature must be done before starting the cooking process.

To set meat probe:



1. Prepare the food and properly insert the temperature probe into the food. DO NOT preheat or start cooking before properly inserting the meat probe. Probe should be inserted into the food and receptacle while the oven is still cool.
2. Place the prepared food on the desired oven rack position and slide into the oven.
3. Plug the meat probe into the probe receptacle located on the left front oven cavity side.
4. When the meat probe is correctly plugged in to receptacle, the probe icon will illuminate in the oven control display.
5. To set the target temperature press **Meat Probe** once then enter the desired target internal temperature using the numeric key pads (default setting is 170°F/ 77°C). Press START to accept the meat probe target temperature. Close the oven door.
6. Set the oven control for Bake, Conv Bake or Conv Roast and the desired oven temperature. The meat probe cannot be set with Broil or Self Clean.
7. During the cooking process the actual meat probe temperature will display by default. To view the target temperature press the Meat Probe once. After 6 seconds the display will show the actual meat probe temperature. If the target temperature needs to be changed during the cooking process, press **Meat Probe** once and use the numeric keys to adjust the target temperature. Press START to accept any change.
8. The oven control will provide 3 beeps when the internal target temperature is reached. By default the oven will automatically change to a Warm & Hold setting. The Warm & Hold function will maintain the oven temperature at 170° F (77°C). Instructions for changing how the oven reacts after reaching the internal target temperature may be found later in this section.
9. Press STOP to cancel cooking at any time.

To set the oven to continue cooking after reaching the probe target temperature:

1. Press **Meat Probe** and hold for 6 seconds.
2. Press **Self Clean** and toggle until the **Continu** message appears then press START to accept.

To set the oven to cancel cooking and automatically start Warm & Hold after reaching the probe target temperature:

1. Press **Meat Probe** and hold for 6 seconds.
2. Press **Self Clean** and toggle until **CAnCEL** message appears then press START to accept.

Figure 31: Probe set to continue cooking

Figure 32: Probe set to cancel cooking

Minimal Internal Cooking temperatures

Food type	Internal temperature
Beef, veal, lamb-roasts, steak & chops	
Medium	160°F (71°C)
Well done	170°F (77°C)
Fresh pork-roasts, steaks & chops	
Medium	160°F (71°C)
Well done	170°F (77°C)
Ham	160°F (71°C)
Poultry	
Whole chicken, turkey	165°F (74°C)
Poultry breasts, roasts	165°F (74°C)
Stuffing (cooked alone or in bird)	165°F (74°C)
Leftovers	165°F (74°C)

Information courtesy the U.S. Department of Agriculture Food Safety and Inspection Service.

The U.S. Department of Agriculture states, "Rare fresh beef is popular, but you should know that cooking it to only 140°F/60°C means some food poisoning organisms may survive." (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.) The lowest temperature recommended by the USDA is 145°F/63°C for medium rare fresh beef.

Warm & Hold

WARNING Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness

Warm & Hold should only be used with foods that are already at serving temperatures. Warm & Hold will keep cooked foods warm and ready for serving for up to 3 hours after cooking has finished. After 3 hours the Warm & Hold will shut-off automatically. Warm & Hold will keep the oven temperature at 170° F (77°C).

To set Warm & Hold:

1. If needed, arrange oven racks and place cooked food in oven.
2. Press **Warm & Hold**. **HLd** will appear in the display. If no other keys are touched within 25 seconds the request for Warm & Hold will clear.
3. Press START. Warm & Hold will automatically turn on and then turn off after 3 hours unless cancelled.

To turn Warm & Hold off at any time press STOP.

To add Warm & Hold to turn ON after baking 45 minutes with a set temperature of 425°F:

1. Press **Cook Time**.
2. Enter **4 5** using numeric keypad.
3. Press START.
4. Press **Bake** and enter **425** on numeric keypad.
5. Press START to accept.
6. Press **Warm & Hold**. **Hld** will appear in the display.
7. Press START to accept. When the cook time is over, the Warm & Hold will automatically turn ON. The Warm & Hold function will automatically turn OFF after 3 hours.

Important note:

- Warm & Hold will maintain the oven temperature at 170° F (77°C) for 3 hours.
- Warm & Hold may be set when finished cooking or may be added to automatically turn on after cooking using Cook Time. Delay Start may also be added.

Accent Light

Figure 33: Accent light feature located beneath oven controls

Your appliance includes a decorative Accent light at the base of the oven controls panel. The Accent light provides a theatre style intensity feature that slowly increases brightness at turn on and slowly fades when turning off.

When the Accent light is off, the light operates in automatic mode. This means the Accent light will turn on automatically when an oven, cooktop function or feature such as the Timer have been activated. The Accent light will turn off automatically when these functions or features are no longer active.

When the Accent light is OFF, it may be manually turned ON by pressing **Accent Light** once. When the Accent light has been manually turned on, it will remain on until manually turned off by pressing **Accent Light** again. The Accent light brightness is adjustable from 0 to 100 percent.

Figure 34: Accent light at highest intensity

Figure 35: Accent light at lowest setting

To adjust Accent light brightness:

1. Press and hold **Accent Light** until an acceptance tone sounds (about 6 seconds).
2. The default brightness setting of 100 will appear in the display (Figure 34).
3. Using the numeric keys, enter any digit from 0 to 100 to change the brightness level. Entering 0 (Figure 35) will effectively turn the Accent light OFF until the brightness level is adjusted to a higher level.
4. Press START to save the desired brightness setting.

Note: To check the brightness level after adjusting, press the Accent Light key once. For further adjustment repeat steps 1, 3 and 4 above.

Operating oven lights

The interior oven lights will automatically turn ON when the oven door is opened.

Press to turn the interior oven lights ON and OFF whenever the oven door is closed. The oven light will not operate in Self Clean.

The interior oven lights are located on the rear wall of the oven interior and are covered with a glass shield. The glass shield protects the bulb from high temperatures and should always be in place whenever the oven is in use.

To replace the interior oven light, see **Replacing oven lights** in the **Care & Cleaning** section.

Adjusting Oven Temperatures

Your appliance has been factory calibrated and tested to ensure accurate baking temperatures. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you may adjust the control so the oven cooks hotter or cooler than the oven temperature displayed.

The oven temperature may be increased as much as +35°F (+19°C) or decreased -35°F (-19°C) from the factory calibrated settings.

To increase (+) or decrease (-) the oven temperature by 20°F:

1. Press and hold **Bake** until the control produces an audible tone (about 6 seconds). The factory offset temperature of 0 (zero) should appear in the display.
2. Enter **2 0** using numeric keypad.
3. Press **Self Clean** to toggle between plus (+) if increasing temperature or minus (-) if decreasing the temperature.
4. Press START to accept change.

Important note:

- Oven temperature adjustments will not change the Broil or Self Clean function temperatures.
- If the temperature shows an adjustment of -20°F, and a +20°F adjustment is needed, toggle between the minus (-) or plus (+) in the display by pressing the Self Clean key.
- Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40°F degrees from actual temperatures.
- The oven temperature adjustment may be made if your oven control is set to display temperatures in °C (Celsius). Minimum and maximum settings for Celsius range from plus (+)19°C to minus (-) 19°C.

Using AirGuard™ feature

Your appliance is equipped with a catalytic oven exhaust cleaner that may be turned on during any active oven cooking process. This feature helps remove smoke and eliminates 85% of the odors generated when using your oven.

If you wish to have this AirGuard clean the oven exhaust once cooking has started, press Air Guard.

To turn AirGuard off press Air Guard.

Important note:

The AirGuard indicator light will display when the AirGuard is active (Figure 36). AirGuard will turn on automatically and cannot be manually turned off when Self Clean is active.

Figure 36: Active Air Guard

Setting Warmer Drawer

To Operate the Warmer Drawer

Your range is equipped with a warm drawer. The purpose of the warm drawer is to keep hot cooked foods at serving temperature. Always start with hot food. It is not recommended to heat cold food in the warmer drawer.

All food placed in the warmer drawer should be covered with a lid or aluminum foil to maintain quality. Do not cover crisp foods. Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean.

Use only dish ware, utensils and cookware recommended for oven use in the warmer drawer.

⚠ CAUTION Always use potholders or oven mitts when removing food from the warmer drawer as cookware and plates will be hot.

To set the warmer drawer:

1. Press the **warmer drawer** key. (Figure 37)The warmer drawer indicator light will turn on.
2. **Press the desired setting.** The temperatures are approximate, and are designated by **LO to HI** with varying degrees of heat **(5 levels).**
3. The indicator light will turn on and will remain on showing the selected heat setting.
4. To turn the warmer drawer off press **warmer drawer.** The warmer drawer indicator light and the selected setting indicator light will turn off.

Fig. 37 Warmer Drawer control with multiple temperature settings

Warmer Drawer Temperature Selection

Refer to the chart below for recommended settings. If a particular food is not listed, start with the medium setting. If more crispness is desired, remove the lid or aluminum foil.

Most foods can be kept at serving temperatures by using the medium setting. When a combination of foods are to be kept warm (for instance, a meat with 2 vegetables and rolls), use the high setting. Refrain from opening the warmer drawer while in use to eliminate loss of heat from the drawer.

To Warm Serving Bowls and Plates

Heat bowls and plates on the LO setting. Place empty dishes on the rack to raise them off drawer bottom. To further heat dishes or to heat fine china, check with the manufacturer for maximum heat tolerance.

IMPORTANT: The warmer drawer will be turn off automatically when the oven is in a self cleaning mode. The warmer drawer can be used immediately after the clean cycle is ended.

Warmer Drawer Recommended Food Settings

Food item	Setting
Bacon	HI
Biscuits	LO-MED
Casseroles	MED
Eggs	LO-MED
Empty Dinner Plates	LO
Fish, Seafood	MED
Fried Foods	HI
Gravies	MED
Ham	MED
Hamburger Patties	HI
Pancakes, Waffles	MED-HI
Pastries	MED
Pies	LO-MED
Pizza	HI
Pork Chops	HI
Potatoes (baked)	HI
Potatoes (mashed)	MED
Poultry	HI
Roasts (Beef, Pork, Lamb)	MED
Rolls (soft)	LO
Rolls (hard)	LO-MED

Arranging Warmer Drawer Rack Positions

The warmer drawer rack can be set in two positions to accommodate foods and any items that need to be warmed or kept warm. The rack must be placed in the vertical position in one of two ways.

In the upright position (Figure 38) to allow low profile food items to be placed both under and on top of the rack (for example, rolls or biscuits on top of the rack and a casserole dish under).

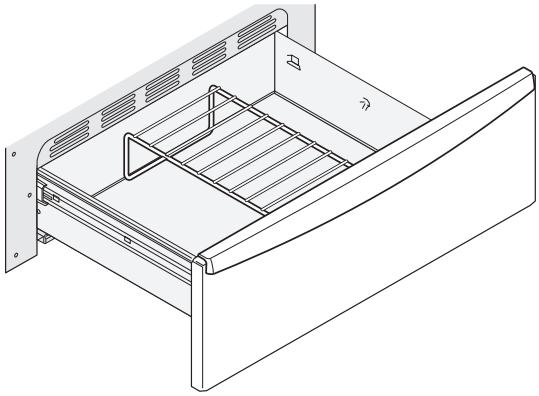


Fig. 38 Proper placement of rack in upright position

In the downward position (Figure 39) to allow the placement of light weight food items and empty dish ware (for example, rolls or pastries and dinner plates).

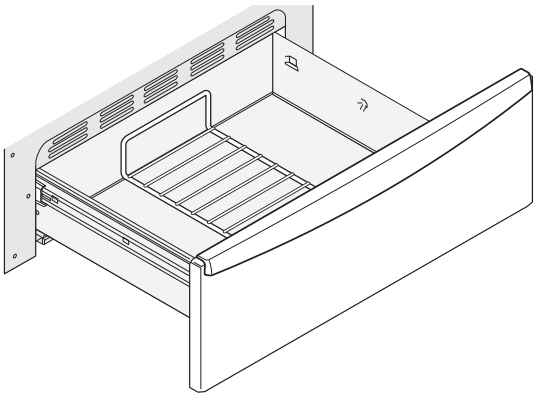


Fig. 39 Proper placement of rack in downward position

Warmer Drawer Humidity Controller

This feature may be used to control humidity levels in the warmer drawer. The humidity control knob is located on the inside front panel of the warmer drawer.

To help keep foods moist, move the handle to the right. This closes the vents and helps keep the moisture insider the warmer drawer. For crisp foods, move the handle to the left. This opens the vents and allows more of the moisture to escape.

For dry heat: Slide the humidity control knob in the direction of the “less” arrow (See Figure 40). This allows more of the moist heat to escape and provides a dyer environment for the food in the warmer drawer.

Figure 40: The dry heat position

For moist heat: Slide the humidity control knob in the direction of the “more” arrow (See Figure 41). More moisture will remain in the warmer drawer cavity. This will help keep the food in the warmer drawer from drying out.

Figure 41: The moist heat position

Important note:

For some types of servings, you may want to store previously prepared food in a “dry heat” environment. For frequent controller adjustments, slightly loosen humidity controller knob and slide to the desired position. To maintain a setting, adjust controller knob into position and tighten knob.

To remove the warmer drawer:

WARNING Electrical shock hazard can occur and result in serious injury or death. Disconnect appliance from electric power before cleaning and servicing the warmer drawer.

1. Turn power OFF to the appliance before removing the warmer drawer.
2. Open the warmer drawer completely.
3. On left warmer drawer rail, locate black release lever and press up with finger while pulling out slightly on the oven drawer handle. On right warmer drawer rail, locate black release lever and press down with finger while pulling out slightly on the warmer drawer handle (See Figure 42).

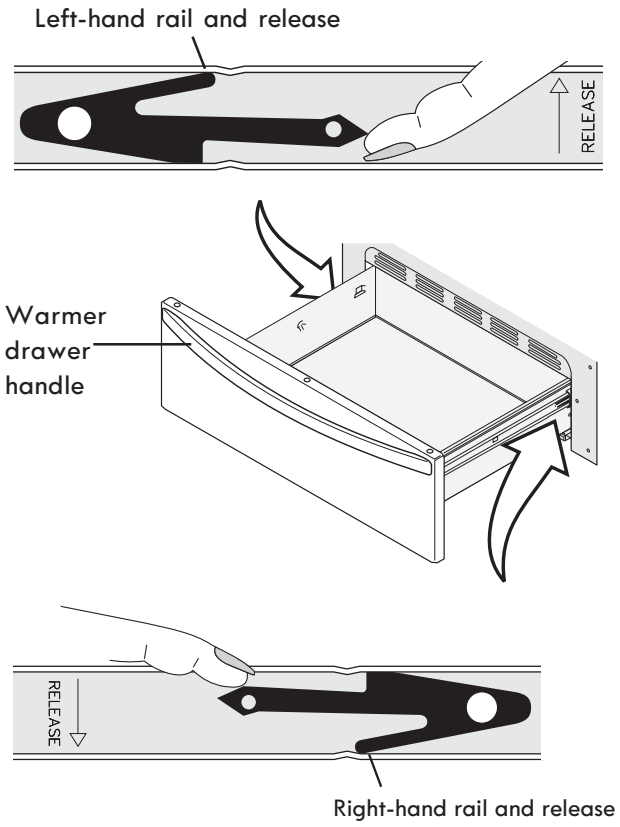


Figure 42: Removing the warmer drawer

4. The warmer drawer should now be released from the rails. Remove warmer oven drawer (using level and square motion) completely out and away from the appliance.

To replace the warmer drawer:

1. Pull the bearing glides to the front of the outer compartment glide channels until they snap into place (See Figure 43).

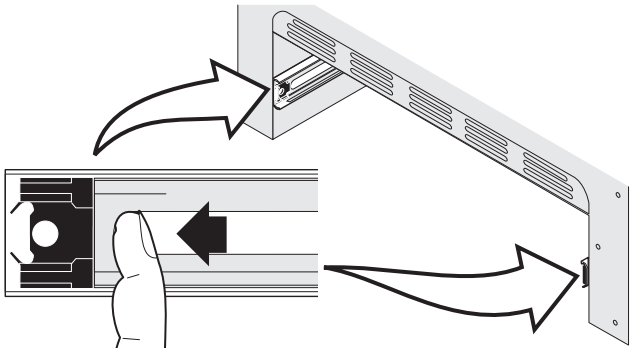


Figure 43: Bearing glide placement

2. Carefully line up both sides of the warmer drawer glide rails to the outer compartment glide channels located inside the empty warmer drawer compartment (See Figure 44).

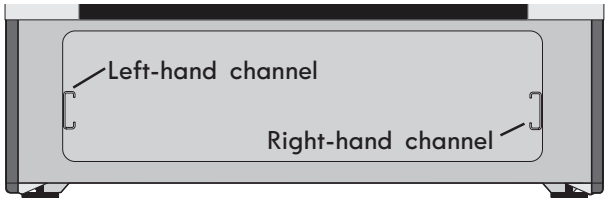


Figure 44: Channel alignment

3. While holding the warmer drawer level and square using the warmer drawer handle, push (do not force) the warmer drawer all the way into the outer compartment glide channels all the way into the range. Open the warmer drawer again to verify the glides have seated.
4. If you do not hear the levers “click” or the bearing glides do not feel seated remove the warmer drawer and repeat Steps 1 through 3 again. This will minimize possible damage to the bearing glides.

Setting the Sabbath feature (for use on the Jewish Sabbath and Holidays)

For further assistance, guidelines for proper usage and a complete list of models with the Sabbath feature, please visit the web at www.star-k.org.

This appliance provides special settings for use when observing the Jewish Sabbath/Holidays. Sabbath mode disables all audible tones or visual display changes on the oven control. Bake heating is the only cooking feature available while in the Sabbath mode. Oven controls are locked during Sabbath mode.

You must first set the Bake feature and temperature(s) needed for the oven, and the Cook Time and Delay Start options (if needed). Any settings made prior to setting the Sabbath mode will be visible in the displays. The Cook Time option, if set prior to the Sabbath mode, will give one audible alert at the end of Cook Time.

The Sabbath mode will override the factory preset 12 Hour Energy Saving mode and the appliance will stay on until the cooking features are cancelled. If any of the cooking features are cancelled when the appliance is in the Sabbath mode, no audible or visual indicators will be available to verify the cancellation.

If the oven interior lights are needed, be sure to activate them prior to setting the Sabbath mode. Once the oven light is turned on and the Sabbath mode is active, the oven light will remain on until the Sabbath mode is turned off and the oven lights are turned off. The oven door will not activate the interior oven lights when the oven door is opened or closed.

It is recommended that any oven temperature modification made within an active Sabbath mode be followed with 2 presses of the **START** key. This will insure the oven remains on even if an attempt is made to set the oven temperature outside of its temperature range. If the oven temperature is set outside of the temperature range, the oven will default to the nearest available temperature. Try to set the desired oven temperature again.

⚠ WARNING Food poisoning hazard. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

To program oven to Bake with default oven temperature of 350°F and activate the Sabbath feature:

1. Be sure the clock is set with the correct time of day.
2. Arrange oven racks, place bakeware in oven and close oven door.
3. Press **Bake**.
4. Press START.
5. If Cook Time or Delay Start are not needed, skip this step and continue to step 6. If a Cook Time or Delay Start are desired enter the times at this point. Refer to the "Setting Cook Time" and "Setting Preheat" on page 16 for detailed instructions.
6. Press and hold **Cook Time** and **Delay Start** simultaneously for about 3 seconds to set the Sabbath feature. Once the feature is set, **SAb** (Figure 45) will appear in the display indicating the oven is properly set for the Sabbath feature.

Figure 45: Oven set for Sabbath baking.

Important note:

- Do not attempt to activate any other oven function except Bake while the Sabbath feature is active. The following keys will function correctly when the Sabbath feature is active: 0-9 number keypad, Bake, START and STOP. All other keys should not be used once the Sabbath feature is active.
- You may change the oven temperature once baking has started. Press **Bake**, use the numeric keypad to enter the oven temperature change (170°F to 550F°) and press START (for Jewish Holidays only).
- Remember that the oven control will no longer provide audible tones or display any further changes when the Sabbath feature is active.
- Remember the oven will shut-off automatically after completing a Cook Time, Delay Start or Warm & Hold and therefore may only be used once during the Sabbath/ Jewish Holidays.
- If a Delay Start time longer than 11 hours and 59 minutes is desired, set the oven control for the 24 hour day display mode setting. For detailed instructions see "Setting 12 hour or 24 hour display mode" on page 14.

To turn the oven off and keep the Sabbath feature active:

Press STOP.

To turn off the Sabbath feature:

Press and hold both **Cook Time** and **Delay Start** simultaneously for at least 3 seconds to turn the Sabbath feature off. The control will provide an acceptance tone and **SAb** will disappear from the display. The oven is no longer programmed for the Sabbath feature.

What to do during a power failure or power interruption after the Sabbath feature was activated:

Should you experience a power failure or interruption, the oven will shut-off. When power is restored the oven will not turn back on automatically. The oven will remember that it is set for the Sabbath and the oven display will show the message **SF** for Sabbath failure (Figure 46).

Figure 46: Display showing Sabbath failure

The food may be safely removed from the oven while still in the Sabbath feature, however the oven cannot be turned back on until after the Sabbath/Holidays. After the Sabbath observance turn off the Sabbath feature. Press and hold both Cook Time and Delay Start keys for at least 3 seconds simultaneously to turn the Sabbath feature off. SF will disappear from the display and the oven may be used with all normal functions.

Restoring Factory Default Settings

Your appliance was set with predetermined (default) oven control settings. Over time, users may have made changes to these settings. The following options may have been modified since the appliance was new:

- 12 or 24 hr display mode
- Continuous bake or 12 Hour Energy Savings mode
- Silent or audible control
- Oven temperature display (Fahrenheit or Celsius)
- Oven temperature adjustments (UPO)

To restore oven control to factory default settings:

⚠ CAUTION If you choose to restore any of the options to a factory default setting using this method, all of the above user settings will be restored to the factory default settings. This includes the oven temperature offset that will reset to (0) zero.

1. Press and hold **7** on numeric keypad until acceptance tone sounds (about 6 seconds).
2. Press START. The control has been reset with the default setting.

Steam Clean

Steam cleaning works best for spot cleaning and light soils on the oven bottom. Steam clean may also be used before manually cleaning the oven or before Self Clean to help loosen soils on the oven bottom.

⚠ WARNING Do not set the cleaning temperature higher than the temperature listed in these instructions. Higher temperatures will dry the steam too soon and may lead to burns or serious injury when cleaning.

⚠ WARNING Do not attempt to wipe out the oven before the cooling off period or attempt to shorten the cooling off period. Doing so may lead to burns or other serious injury when cleaning.

⚠ CAUTION Do not add ammonia, oven cleaners, or any other household cleaners or chemicals to the water used for steam cleaning.

To set the controls for steam clean:

1. Oven should be at room temperature. **Remove all racks and oven accessories.**
2. Scrape or wipe loose debris from the oven bottom.
3. Pour 8 oz (235 ml) distilled or filtered water onto the oven bottom (Figure 47). Close the oven door.

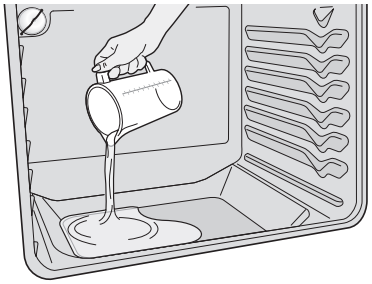


Fig. 47 Adding water before steam clean

4. Press **Bake**.
5. Enter **170°F** (77°C) using the arrow keys or the numeric keypad and press **START**.
6. Set the minute timer for **10** minutes.
7. Allow the oven to heat. Do not open the oven door while the oven is heating.
8. An alert will sound when the timer is finished. Press **Timer Set/Off** to stop the timer and press STOP to return to the clock.
9. Set the minute timer for **10** minutes to allow for a cool-down period. Do not attempt to wipe out the oven before a 10 minute cool-down period.
10. An alert will sound when the timer is finished. Press **Timer Set/Off** to stop the timer and press STOP to return to the clock.
11. Stand to the side of the range out of the way of escaping vapor when opening the oven door.
12. Wipe oven cavity and bottom. Do not clean oven door gaskets (Figure 48).

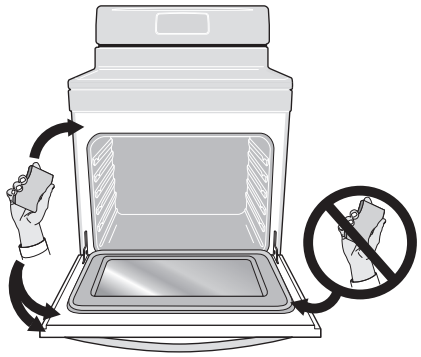


Fig. 48 Do not clean the oven door gasket

To stop the steam cleaning cycle at any time, press STOP .

Important notes:

- Always stay close to the oven when steam cleaning, so you can hear the timer alert.
- For best results, wipe out oven immediately after the cool-down period is complete.
- Removal of especially stubborn or baked-on soils may require a manual cleaning or a self clean cycle. See instructions in the “Self Clean” and “General Cleaning” sections.
- Some condensation or water vapor may appear close to the oven vent, and some water may remain on the oven bottom. This is normal. Wipe with a soft cloth or sponge when the cool-down period is complete.
- The oven gasket may become damp; **do not** wipe dry. Open door to broil position and allow to air dry.
- Local water sources often contain minerals (hard water) and will leave deposits on the oven cavity surfaces. If this occurs, wipe cavity surfaces with diluted vinegar or lemon juice. Use distilled or filtered water.
- If the door is opened during steam cleaning or cool-down period, steam will escape and the oven may be more difficult to clean. Keep oven door closed during steam cleaning.

Self Clean

A self cleaning oven cleans with very high temperatures well above normal cooking temperatures. The high temperature eliminates soils completely or reduces them to a fine powdered ash you can wipe away afterwards with a damp cloth.

The Self Clean function allows you to set a cleaning time from 2 hours to 4 hours. A 3 hour cleaning time is recommended for normal cleaning, 2 hours for light cleaning, and 4 hours for heavy cleaning.

Read before starting Self Clean:

⚠ CAUTION Do not leave small children unattended near the appliance. During the self cleaning cycle, the outside of the oven can become very hot to touch and can cause burns.

Do not line the oven walls, racks, bottom or any other part of the oven with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior. Aluminum foil will melt to the interior of the oven.

The health of some birds is extremely sensitive to the fumes given off during the self cleaning cycle of any oven. Move birds to another well-ventilated room.

⚠ CAUTION Do not force the door open. This can damage the automatic door locking system. Use caution when opening the oven door after self cleaning. The oven may still be very hot and can cause burns. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

Important note:

Completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor.

- Remove all items from the oven including bakeware, utensils and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.
- Do not use oven cleaners or oven protective coatings in or around any part of the oven interior.
- Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom (Figure 49). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.
- Do not clean the oven door gasket (Figure 49). The woven material of the oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket. Do not use any cleaning materials on the oven door gasket. Doing so could cause damage to the door gasket.
- Remove any excessive build up caused by spills. Any spill on the oven bottom should be wiped up and removed before starting a self clean cycle. To clean, use hot, soapy water and a cloth. Large spill residue can cause heavy smoke or fire when subjected to high temperatures. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may leave a dull spot even after cleaning. .

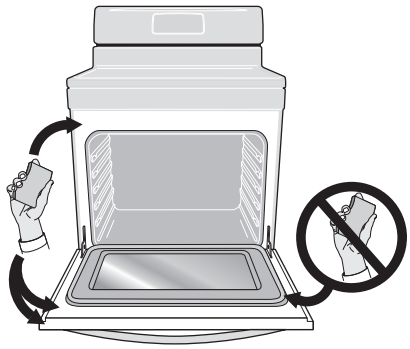


Figure 49: Oven door area to clean and not clean (gasket).

To set self clean:

1. Be sure the oven is empty and all oven racks are removed. and oven door is completely closed.
2. Press **Self Clean.** A 3 hour clean time will appear in the display. To choose a different clean time. Press **Self Clean** and use the numeric keypad to select any time between 2 and 4 hours. Once time is selected proceed to step 3.
3. Press STOP to activate Self Clean.

As soon as Self Clean becomes active, a motor driven lock mechanism will begin locking the oven door automatically and **door Loc** will appear in the display (Figure 50). Do not open the oven door when door Loc is displayed (allow 15 seconds for the lock mechanism to lock the oven).Once the oven door has locked, **CLn** will appear in the display indicating Self Clean has started.

Figure 50: Door locking (L) and active Clean (R) shown

Figure 51: Hot oven door locked (L) door open message (R).

When Self Clean is finished:

⚠ CAUTION Use caution when opening the oven door after self cleaning. The oven may still be very hot and can cause burns. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

1. **Cln** message will turn off and **Hot** will appear in display window (Figure 51).
2. Once the oven has cooled down (about 1 hour) and **Hot** is no longer displayed, the **door Opn** message will appear. When this message turns off the oven door may be opened.
3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

Important note:

The kitchen area should be well ventilated. Use an open window, ventilation fan or exhaust hood during the first self clean cycle to help eliminate the normal odors associated with the 1st self clean cycle.

When the clean time finishes the oven door will remain locked until the oven has cooled sufficiently. In addition to the clean time that was programmed, allow about 1 additional hour for the oven to cool before opening the oven door. The Self Clean function will not operate when the oven lockout is active.Setting Delay Start Self Clean

To start a delay Self Clean with default clean time of 3 hours and a start time of 9:00 o'clock:

1. Be sure the clock is set with the correct time of day, the oven is empty and ALL oven racks are removed. Be sure oven door is completely closed.
2. Press **Delay Start**.
3. Using numeric keypad enter **9 0 0** for time to start.
4. Press START to accept
5. Press **Self Clean**.
6. Press START.

If it becomes necessary to stop Self Clean when active:

1. Press STOP.
2. If Self Clean has heated the oven to a high temperature, allow enough time for the oven to cool and the **door Opn** message to appear (See Figure 51). When this message turns off the oven may be opened.
3. Before restarting Self Clean, be sure to read important notes below.

Important note:

- When Self Clean is active you may check the amount of clean time remaining by pressing the Self Clean key once.
- If your clock is set with the (default) 12 hr display mode, the Delay Start for a Self Clean can only be programmed to start up to 11 hours and 59 minutes after the time showing in the display (be sure to set the clock to current time before programming a delay start). To set a Delay Start Self Clean to begin 12 or more hours (maximum is 23 hours and 59 minutes) after the time of setting, be sure to first set the control in the 24 Hr display mode.
- If Self Clean was active and then interrupted by a power failure or cancelled before the oven was thoroughly cleaned, it may be necessary to run another Self Clean cycle.
- If the oven temperature was high enough when Self Clean was interrupted the oven control may not allow another Self Clean cycle to be set for up to 4 hours.

Care and Cleaning

Cleaning Various Parts of Your Oven

Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.

Surface Type	Recommendation
Aluminum and Vinyl	• Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted body parts **Painted decorative trims**	• Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. • Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance. • Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels. They will damage the finish.
Easy Clean™ Stainless Steel	• Your oven finish may be Easy Clean™ Stainless Steel (some models). Clean the stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth. • Do not use any store bought cleaners like stainless steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorine, or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.
Porcelain enamel broiler pan and insert (available by mail order) **Door liner and body parts**	• Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. • Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.
Oven racks	• Oven racks must be removed from oven cavity. Clean by using a mild, abrasive cleaner following manufacturer's instructions. • Rinse with clean water and dry.
Oven door	• Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the door. Do not immerse the door in water. • Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door. • Do not clean the oven door gasket. On self-clean models, the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.

Cooktop Maintenance

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop.

Prior to using your cooktop for the first time, apply the recommended CookTop® Cleaning Creme to the ceramic surface (on the web visit www.sears.com for replacement cooktop cleaner, item number 40079). Buff with a nonabrasive cloth or no-scratch cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

Sliding aluminum or copper clad bottom pans on the cooktop can cause metal markings on the cooktop surface. These marks should be removed immediately after the cooktop has cooled using the cooktop cleaning cream. Metal marks can become permanent if not removed prior to future use.

Cookware (cast iron, metal, ceramic or glass) with rough bottoms can mark or scratch the cooktop surface.

Do not:

- Slide anything metal or glass across the cooktop.
- Use cookware with dirt or dirt build up on bottom; replace with clean cookware before using.
- Use your cooktop as a cutting board or work surface in the kitchen.
- Cook foods directly on the cooktop surface without a pan.
- Drop heavy or hard objects on the ceramic glass cooktop, they may cause it to crack.

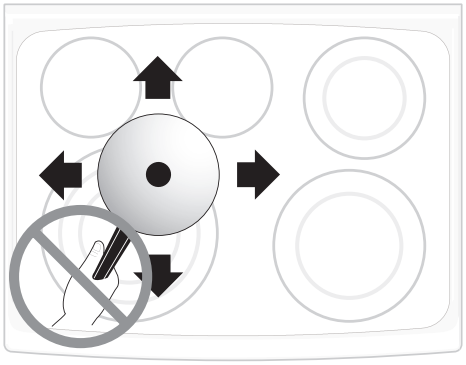


Figure 52: Do not slide pans

Cooktop Cleaning

⚠ WARNING DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

⚠ CAUTION Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL. The glass surface could be hot and burns may occur if the glass surface is touched before it has cooled sufficiently.

For light to moderate soil:

Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a non-abrasive plastic type no-scratch cleaning pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

For heavy, burned on soil:

Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a non-abrasive plastic type no-scratch cleaning pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.

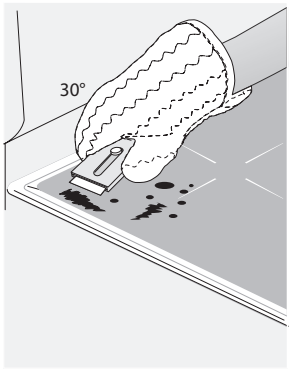


Figure 53: Using razor blade to remove burned on matter

Plastic or foods with a high sugar content:
These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed immediately. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

Care and Cleaning (cont)

Do not use the following on the cooktop:

- Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.
- Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.
- Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.

Important note:

Damage to the ceramic glass cooktop may occur if you use an abrasive type cleaning pad. Only use cleaning products that have been specifically designed for ceramic glass cooktops.

General Cleaning

Refer to the Cleaning recommendation table in the Care & Cleaning section for more detailed information about cleaning specific parts of the range.

⚠ CAUTION Before manually cleaning any part of the range, be sure all controls are turned OFF and the range is COOL. The range may be hot and can cause burns.

⚠ CAUTION Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

Aluminum foil and utensils

⚠ WARNING NEVER cover any slots, holes or passages in the oven bottom or cover an entire oven rack with materials such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

⚠ WARNING Protective Liners — DO NOT USE ALUMINUM FOIL to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

- Aluminum foil - Use of aluminum foil on a hot cooktop can damage the cooktop. Do not use thin aluminum cooking utensils or allow aluminum foil to touch the surface elements under ANY circumstances.
- Aluminum utensils - The melting point of aluminum is much lower than that of other metals. Care must be taken when aluminum pots or pans are used on the cooktop. If aluminum pans are allowed to boil dry when using the cooktop, not only will the utensil be damaged or destroyed, but it may fuse to, break or mark the ceramic glass surface, permanently damaging the cooktop surface.

Replacing the Oven Light

⚠ CAUTION Be sure the oven is unplugged and all parts are cool before replacing oven light.

The interior oven lights are located on the upper left and right sides at the rear of the oven cavity. (See Figure 54)

To replace the oven interior light bulbs:

Important note:

Use a paper towel or cotton glove while handling the new bulb when installing.

1. Turn electrical power off at the main source or unplug the appliance.
2. Replace bulb with a new Halogen bulb.
3. Turn power back on again at the main source (or plug the appliance back in).
4. Be sure to reset the time of day on the clock.

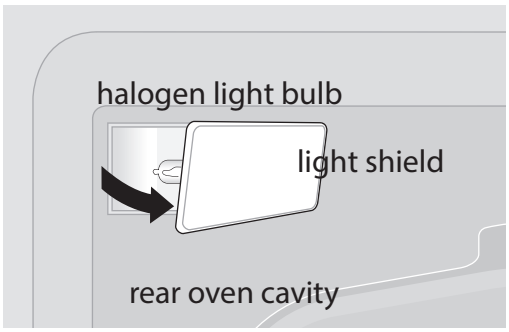


Figure 54: Replacing oven light

Removing and Replacing the Oven Door

⚠ CAUTION The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

To remove the oven door:

1. Open oven door completely, horizontal with floor (See Figure 55).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely toward the oven door (See Figure 56). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 57).
4. Close the door to approximately 10 degrees from the oven door frame.
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 57).

To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 57).
2. Holding the oven door at the same angle as the removal position (See Figure 57), seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Figure 58). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (See Figure 55).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure 56).
5. Close the oven door.

Important:

Special Door Care Instructions - Most oven doors contain glass that can break. Do not close the oven door until all the oven racks are fully in place. Do not hit the glass with pots, pans, or any other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

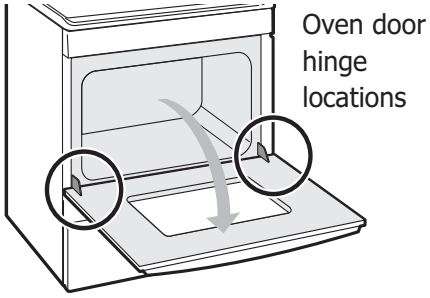


Figure 55: Door hinge location

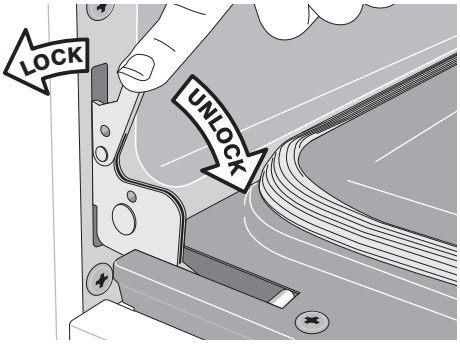


Figure 56: Door hinge locks

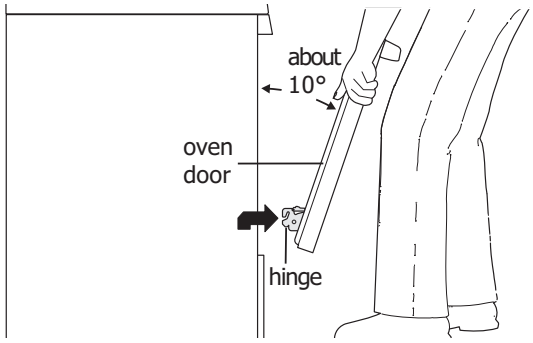


Figure 57: Holding door for removal

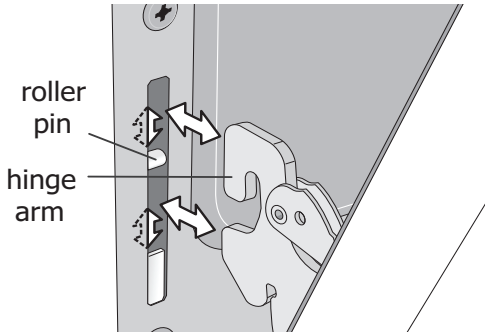


Figure 58: Location of hinge arm and roller pin

Before You Call

Oven Baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles.

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions

Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	• Cookies and biscuits put into oven before the preheating time is completed. • Oven rack is overcrowded. • Dark pans absorbs heat too fast.	• Allow oven to preheat to desired temperature before placing food in oven. • Choose pan sizes that will permit 2" to 4" of air space (5.1 cm o 10.2 cm) on all sides when placed in the oven. • Use a medium weight baking sheet.
Cakes too dark on top or bottom 	• Cakes put in oven before preheating time is completed. • Rack position too high or too low. • Oven too hot.	• Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F/13°C lower than recommended.
Cakes not done in center 	• Oven too hot. • Incorrect pan size. • Pan not centered in oven.	• Set oven temperature 25°F/13°C lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 5.1 cm to 10.2 cm (2" to 4") of space on all sides of pan.
Cakes not level. 	• Oven not level. • Pan too close to oven wall or rack overcrowded. • Pan warped.	• Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven. • Be sure to allow 5.1 cm to 10.2 cm (2" to 4") of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped.
Foods not done when cooking time is over. 	• Oven too cool. • Oven overcrowded. • Oven door opened too frequently.	• Set oven temperature 25°F/13°C higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time.

Solutions to Common Problems

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed:

Problem	Solution
Poor baking results	Many factors effect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "Self Clean" on page 32 if you feel the oven is too hot or cold.
Oven does not operate.	The time of day is not set. The oven clock must first be set in order to operate the oven. Be sure oven controls are set properly. See "Setting The Clock" on page 14 and review instructions for the desired cooking function in this manual. Service wiring is not complete.
Oven light does not work.	Be sure the oven light is secure in the socket. See "Replacing the Oven Light" on page 36.
Flames inside oven or smoking from oven vent.	Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven. If flames or excessive smoke are present when using broil, see "Setting Broil" on page 19.
Self clean does not work.	Oven control not set properly. Review "Self Clean" on page 32.
Oven racks discolored or do not slide easily.	Oven racks left in oven cavity during self clean. Always remove oven racks from oven cavity before starting a self-clean cycle. Clean using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Oven smokes excessively when broiling.	Incorrect setting. Follow broiling instructions in "Setting Broil" on page 19 Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element. Remove excess fat from meat. Cut remaining fatty edges to prevent curling. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.
Oven control panel beeps and displays any F or E code error.	Oven control has detected a fault or error condition. Press STOP to clear the error code. Try bake or broil function. If the F or E code error repeats, turn off power to appliance, wait 5 minutes and then repower appliance. Set clock with correct time of day. Try bake or broil function again. If fault recurs, press STOP to clear.
Soil not completely removed after self clean.	Self Clean was interrupted. Review instructions in "Self Clean" section on page 32. Excessive spills on oven bottom. Clean before starting self clean.

Master Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

The Master Protection Agreement also helps extend the life of your new product. Here's what the Agreement* includes:

- ☑ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty.** No deductibles, no functional failure excluded from coverage – **real protection.**
- ☑ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ☑ **Unlimited service calls and nationwide service,** as often as you want us, whenever you want us.
- ☑ **"No-lemon" guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
- ☑ **Product replacement** if your covered product can't be fixed.
- ☑ **Annual Preventive Maintenance Check** at your request – no extra charge.
- ☑ **Fast help by phone** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a "talking owner's manual".
- ☑ **Power surge protection** against electrical damage due to power fluctuations.
- ☑ **$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised.
- ☑ **25% discount** off the regular price of any non-covered repair service and related installed parts.

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Master Protection Agreement is a risk free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.

*** Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.**

Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. or Canada call **1-800-4-MY-HOME®.**

Acuerdos maestros de protección

Enhorabuena por haber hecho una compra inteligente. Su nuevo producto Kenmore® está diseñado y fabricado para brindarle años de funcionamiento fiable. Pero, como cualquier producto, puede necesitar mantenimiento preventivo o reparaciones periódicas. Es por eso que tener un Acuerdo maestro de protección podría ahorrarle dinero y molestias.

El Acuerdo maestro de protección también sirve para prolongar la durabilidad de su nuevo producto. El acuerdo* incluye lo siguiente:

- ☑ **Piezas y mano de obra** necesarias para contribuir a mantener el funcionamiento adecuado de los productos **utilizados en condiciones normales de uso**, no sólo en caso de defectos de los productos. Nuestra cobertura va **mucho más allá que la garantía del producto.** No se aplican deducibles ni exclusiones por fallas del funcionamiento: es decir, **verdadera protección.**
- ☑ **Servicio técnico por expertos** (más de **10000 técnicos autorizados de Sears**), lo cual significa que quien repare o realice el mantenimiento de su producto será un profesional de confianza.
- ☑ **Servicio técnico a escala nacional y número ilimitado de llamadas de solicitud de servicio técnico:** se puede poner en contacto con nosotros cuantas veces lo desee y cuando lo desee.
- ☑ **Garantía "sin sorpresas":** se reemplaza el producto cubierto por el acuerdo si ocurren cuatro o más fallas del producto en un periodo de 12 meses.
- ☑ **Reemplazo del producto:** en caso de que no se pueda reparar el producto cubierto por el acuerdo.
- ☑ **Revisión anual preventiva de mantenimiento del producto:** puede solicitarla en cualquier momento, sin costo alguno.
- ☑ **Rápida asistencia telefónica**, la cual denominamos **Solución rápida:** es decir, asistencia telefónica a través de cualquiera de nuestros representantes de Sears, sobre cualquiera de nuestros productos. Piense en nosotros como en un "manual parlante del usuario".
- ☑ **Protección contra fallas eléctricas,** contra daños debidos a fluctuaciones de la corriente eléctrica.
- ☑ **$250 al año para cubrir cualquier posible deterioro de alimentos** que haya tenido que desechar debido a una falla mecánica de cualquiera de nuestros refrigeradores o congeladores cubiertos por este acuerdo.
- ☑ **Devolución de gastos de alquiler de electrodomésticos** si la reparación de su producto asegurado toma más que el tiempo prometido.
- ☑ **25% de descuento** aplicable tanto a los costos del servicio de reparación, como de las piezas instaladas relacionadas que no hayan quedado cubiertos por este acuerdo.

Una vez que haya realizado el pago de este acuerdo, bastará una simple llamada telefónica para concertar una visita de servicio. Puede llamar a cualquier hora del día o de la noche, o bien concertar una visita de servicio por Internet.

La adquisición del Acuerdo maestro de protección es una inversión exenta de riesgos. Si por cualquier motivo decide cancelar dicho acuerdo durante el periodo de garantía del producto, le haremos un reintegro total del valor. O bien un importe proporcional si cancela el acuerdo en cualquier otro momento posterior al vencimiento del periodo de garantía del producto. ¡Adquiera hoy mismo su Acuerdo maestro de protección!

Algunas limitaciones y exclusiones podrían aplicarse. Para solicitar precios e información adicional, llame al 1-800-827-6655 (en los EE.UU.).

*** La cobertura en Canadá varía en el caso de algunos artículos. Para obtener detalles completos al respecto, llame al 1-800-361-6665 de Sears de Canadá.**

Servicio de instalación de Sears

Para solicitar la instalación por profesionales de Sears de electrodomésticos, abridores de puertas de garaje, calentadores de agua y otros artículos de uso prioritario en el hogar, **llame al 1-800-4-MY-HOME** en los EE.UU. o Canadá.

Get it fixed, at your home or ours!

Your Home

For troubleshooting, product manuals and expert advice:

managemylife

www.managemylife.com

For repair – **in your home** – of **all** major brand appliances, lawn and garden equipment, or heating and cooling systems, **no matter who made it, no matter who sold it!**

For the replacement parts, accessories and owner's manuals that you need to do-it-yourself.

For Sears professional installation of home appliances and items like garage door openers and water heaters.

1-800-4-MY-HOME® **(1-800-469-4663)**

Call anytime, day or night (U.S.A. and Canada)

www.sears.com **www.sears.ca**

Our Home

For repair of carry-in items like vacuums, lawn equipment, and electronics, call anytime for the location of your nearest

Sears Parts & Repair Service Center

1-800-488-1222 (U.S.A.) **www.sears.com**

1-800-469-4663 (Canada) **www.sears.ca**

To purchase a protection agreement on a product serviced by Sears:

1-800-827-6655 (U.S.A.)

1-800-361-6665 (Canada)

Para pedir servicio de reparación a domicilio, y para ordenar piezas:

1-888-SU-HOGAR®

(1-888-784-6427)

www.sears.com

Au Canada pour service en français:

1-800-LE-FOYER[MC]

(1-800-533-6937)

www.sears.ca

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